



DIGNITAT

Brut Nature Organic

DO | Cava

GRAPES | Xarel·lo 40%, Macabeo 35%, Parellada 25%

AGEING | 12 months

ALCOHOL | 11,5%

SUGAR | 0,8 g/L

Tasting notes

Pale yellow color. Very intense aroma in the nose with notes of white mature fruits. Fine and persistent bubbling. In the mouth it is soft, delicate and well balanced. Low acidity and fresh. Flavors from the ageing dominates, with light toast and hints from yeast.

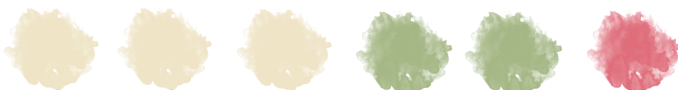
Pairing

A perfect drink to enjoy desserts, sweets or some appetizers on a sunny day.

Storage

6 bottles per box - 85 boxes per pallet
10 kg per box

Varietals



Brut

Brut Nature

Semi Sweet

Brut
Organic

Brut Nature
Organic

Rosé